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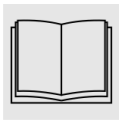
INSTRUCTIONS FOR THE USER: *these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.*

INSTRUCTIONS FOR THE INSTALLER: *these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.*

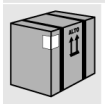
1. INSTRUCTIONS FOR PROPER USE

ELECTRICAL CONNECTION: PLEASE REFER TO INSTALLATION INSTRUCTION FOR THE GAS & ELECTRICAL SAFETY REGULATIONS AND THE VENTILATION REQUIREMENTS.
IN YOUR OWN INTEREST, AND THAT OF SAFETY, IT IS THE LAW THAT ALL GAS APPLIANCES BE INSTALLED AND SERVICE BY COMPETENT PERSONS, WHO WILL COMPLY WITH THE RELEVANT STANDARDS AND REGULATIONS.
CORGI REGISTERED INSTALLERS UNDERTAKE TO WORK TO SATISFCTIORY STANDARDS.
DISCONNECTION OF GAS AND ELECTRIC APPLIANCES SHOULD ALWAYS BE CARRIED AOUT BY COMPETENT PERSON.



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE APPLIANCE. WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.

NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



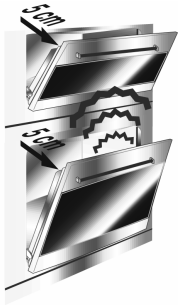
DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.

DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.

DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE HOB GRIDS.

THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS VISIBLY POSITIONED ON THE REAR PROTECTIVE COVER OF THE APPLIANCE. A COPY OF THE PLATE IS INCLUDED WITH THE HANDBOOK AND YOU ARE ADVISED TO FIX IT IN THE APPROPRIATE SPACE ON THE INSIDE COVER PAGE.
THE PLATE MUST NEVER BE REMOVED.

TO PREVENT ANY STEAM IN THE OVEN CREATING PROBLEMS, OPEN THE DOOR IN TWO STAGES: HALF OPEN (5 CM APPROX.) FOR 4-5 SECONDS AND THEN FULLY OPEN. TO ACCESS FOOD, ALWAYS LEAVE THE DOOR OPEN AS SHORT A TIME AS POSSIBLE TO PREVENT THE TEMPERATURE IN THE OVEN FROM FALLING AND RUINING THE FOOD.



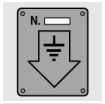
THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

2. SAFETY INSTRUCTION

INSTRUCTIONS FOR THE INSTALLER: THESE ARE INTENDED FOR THE QUALIFIED TECHNICIAN WHO MUST INSTALL THE APPLIANCE, SET IT FUNCTIONING AND CARRY OUT AN INSPECTION TEST.

DO NOT ATTEMP TO MOVE THE APPLIANCE BY PULLING ON THE DOOR OF HANDLES. OPEN THE DOOR AND GRASP THE FRAMES OF THE OVEN TAKING CARE THAT THE DOOR DOES NOT SHUT ON YOUR FINGERS.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE EARTHED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.

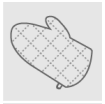
WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.

ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE “ZERO” (OFF) POSITION WHEN YOU FINISH USING THE OVEN.

NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.

PARTS OF THE APPLIANCE MAY BE HOT DURING OR IMMEDIATELY AFTER USE. CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN. ALLOW SUFFICIENT TIME FOR THE APPLIANCE TO COOL AFTER SWITCHING OFF.

THE APPLIANCE IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.



THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.

DURING COOKING, DO NOT COVER THE BOTTOM OF THE OVEN WITH ALUMINIUM, TIN FOIL OR GREASEPROOF PAPER AND DO NOT PLACE PANS OR OVEN TRAYS ON IT AS THIS MAY DAMAGE THE ENAMEL COATING.

DO NOT USE CONTAINERS OR BROILERS THAT EXTEND BEYOND THE OUTER PERIMETER OF THE HOB.

IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

IF THE APPLIANCE IS TO BE POSITIONED ON A PLATFORM IT MUST BE INSTALLED IN SUCH A WAY AS TO PREVENT IT FROM SLIPPING OFF THE FORMER.
DO NOT APPLY DECORATIVE PANELS TO THE LOWER PART OF THE COOKER AS THEY MAY PREVENT CORRECT AIR CIRCULATION AND CAUSE OVERHEATING.

NEVER ATTEMPT TO REPAIR THE APPLIANCE. ALL REPAIRS MUST BE CARRIED OUT BY AN AUTHORISED ENGINEER OR AT AN AUTHORISED SERVICE CENTRE.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

3. KNOW YOUR COOKER

1 FRONT CONTROL PANEL

2 OVEN CAVITY

3 OVEN FAN

4 OVEN LIGHT

5 OVEN DOOR

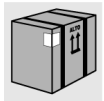
6 DOOR HANDLE

7 OVEN GUIDE FOR SHELF AND PAN

COOLING SYSTEM

The cooker is equipped with a cooling fan, which starts up either when the small oven is switched on or a few minutes after the large oven is switched on, depending on the oven in use.
Fan cause a steady outflow of air from rear top skirtboard of the appliance which may continue for a brief period of time even after the oven has been turned off.

4. BEFORE FIRST USE



Do not leave the packing in the home environment. Separate the various waste materials and take them to the nearest special garbage collection centre.

Before using the oven for the first time, pre-heat it to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste.

HOW TO PROCEED

Remove all the accessories from the inside of the oven.
Remove all the removable label and any protective foils from the outside and the inside of the oven.

Before using the oven make sure that the symbol appears on the display. See paragraph “5. ELECTRONIC PROGRAMMER”.

Set the function knobs on the symbol and the thermostat knob to 250°C. For the small oven simply turn the thermostat knob on the symbol 250.

5. ELECTRONIC PROGRAMMER

*The programmer user instructions are valid only for the **large oven**.*

	LIST OF FUNCTIONS
	MINUTE-COUNTER KEY
	COOKING TIME KEY
	END-OF-COOKING KEY
−	DECREASE TIME KEY
+	INCREASE TIME KEY

5.1 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates 0:00. Press the keys and at the same time the keys + or −: each single press changes the time by 1 minute either up or down.

Before setting the programmer activate the desired function and temperature.

5.2 Semiautomatic cooking

Use this setting for automatic oven switch-off at the end of cooking time. By pressing key , the display lights up, showing 0:00; keep the key pressed and at the same time, press keys + or − to set the cooking time. Release key to start the programmed cooking time count. The display will now show the right time together with symbols A and .

5.3 Automatic cooking

Use this setting to automatically start and stop the oven.

By pressing key , the display lights up showing 0:00; keep the key pressed and at the same time, press keys + or − to set the cooking time.

By pressing key the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys + o − to regulate the end of cooking time.

Release key to start the programmed count and the display will show the right time together with symbols A and .

After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the key .

Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).

5.4 End of cooking

When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol, indicating that the oven has returned to manual operation mode.

5.5 Adjusting alarm volume

The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key −.

5.6 Switching off the alarm

The alarm switches off automatically after seven minutes. They can be manually de-activated by pressing the keys and together.

5.7 Minute Counter

The programmer can also be used as a simple minute counter. By pressing key, the display shows 0:00; keep the key pressed and at the same time press keys + o −. On releasing the key, programmed counting will begin and the display will show the current time and the symbol.

After set-up, to see the remaining time, press the key .
Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time.

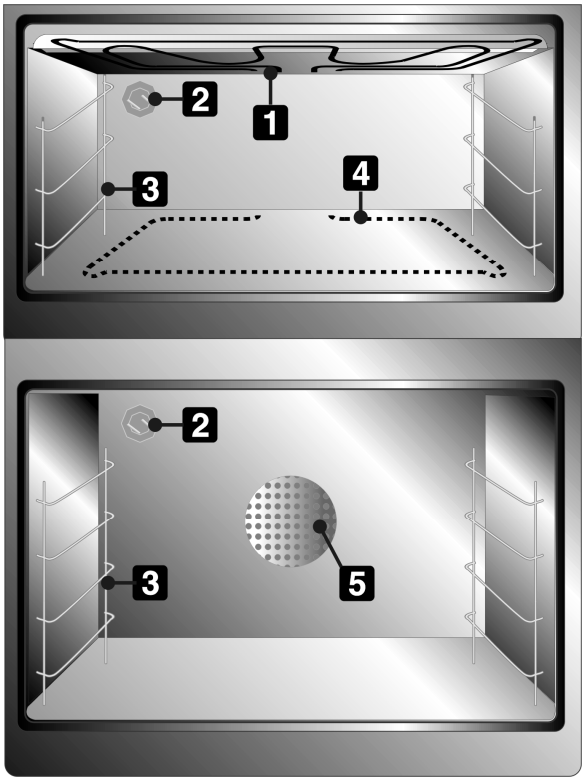
5.8 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time 0:00 is reached by means of variation keys + o −. Time cancellation will be considered as end-of-cooking time by the programmer.

5.8.1 Changing the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys + o −.

6. OVENS CAVITIES



1 GRILL
UPPER HEATING ELEMENT

2 OVEN LIGHT
Large oven: it comes on when the thermostat knob is turned to any position.
Small oven: rotate the temperature knob clockwise to the first setting aligned with the lamp symbol (☼). The light will remain on throughout entire oven operation.

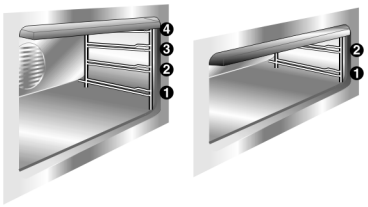
3 OVEN GUIDE FOR SHELF AND PAN

4 LOWER HEATING ELEMENT

5 OVEN FAN
VENTILATED HEATING ELEMENT

7. AVAILABLE ACCESSORIES

The **large oven** has **4 support** for positioning plates and racks at various heights and has upper protection.
The **small oven** has 2 **support**.



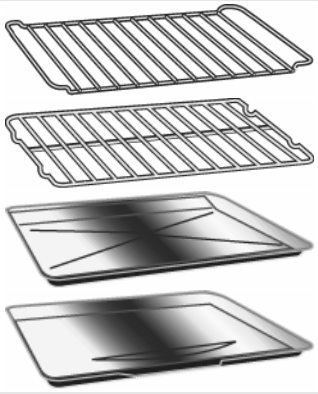
Some models do not feature all accessories.

Oven grill: for cooking food on plates, small cakes, roasts or food requiring light grilling. (2 Pieces)

Plate grill: for placing above plate for cooking foods that might drip.

Oven plate: useful for catching fat from foods on the grill above.

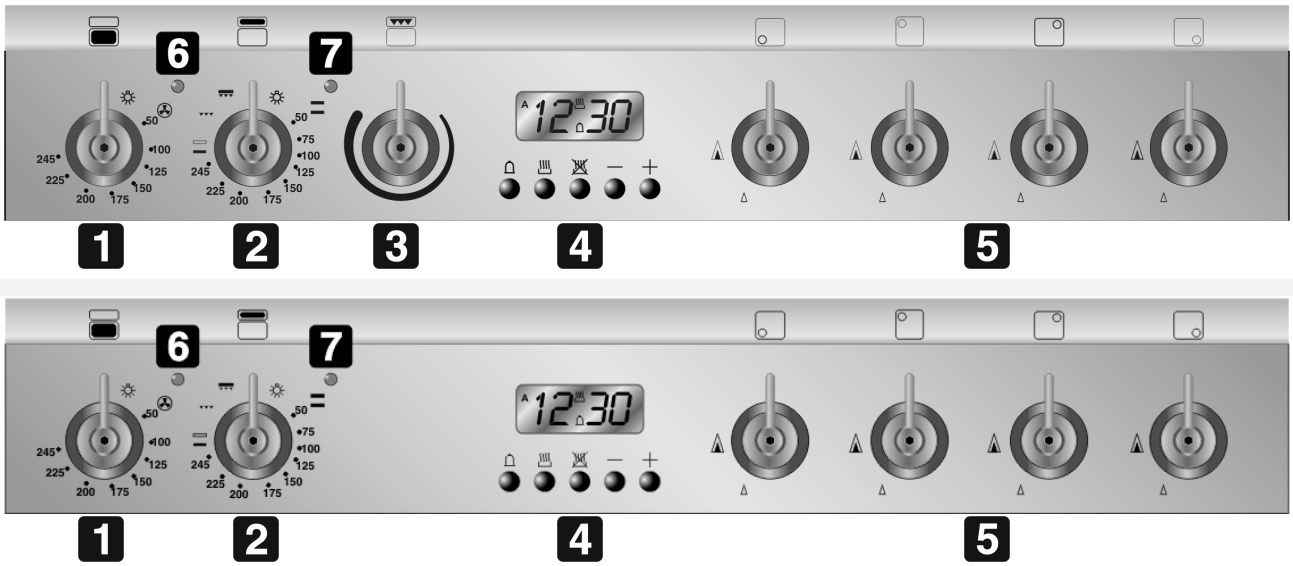
Pastry plate: for baking cakes, pizza and oven desserts.



The oven accessories which may come into contact with food are made from materials which conform to the standing directives.

Accessories on Request
You can order the lower base and self-cleaning oven panels through Authorised Assistance Centres.

8. DESCRIPTION OF CONTROL ON THE FRONT CONTROL PANEL



1 **Large oven thermostat knob**

2 **Small oven thermostat knob**

3 **Small oven variable grill knob (only on some models)**

4 **Electronic programmer**

5 **Hob burners command knobs**

6 **Large oven thermostat indicator light**

7 **Small oven thermostat indicator light**

8.1 Large oven thermostat knob

1 Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 50° and 245°C.
The tell-tale light comes on to indicate that the oven is warming up. When it goes out it means that the required temperature has been reached. Intermittent going on and off of the light means that the oven temperature is being constantly maintained at the programmed level.
Turn the knob in either direction onto one of the following symbols:

NO FUNCTION SET

OVEN LIGHT
no element engaged

VENTILATED HEATING ELEMENT: the air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven. Select any temperature between 50°C and 245°C. This function is recommended for cooking different types of food (meat, fish, vegetables and cakes) simultaneously on different shelves.

8.2 Small oven thermostat knob

2 Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 50° and 245°C.
The tell-tale light comes on to indicate that the oven is warming up. When it goes out it means that the required temperature has been reached. Intermittent going on and off of the light means that the oven temperature is being constantly maintained at the programmed level.

NO FUNCTION SET

LOWER HEATING ELEMENT: this function is indicated when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is cooked enough.

OVEN LIGHT: no element engaged

GRILL ELEMENT: for grillin meat, toasting or browining dishes.

UPPER AND LOWER HEATING ELEMENT: This way used the upper and the lower elements and is ideal for all type of cooking. It is also suitable for re-heating dishes prepared in advance.

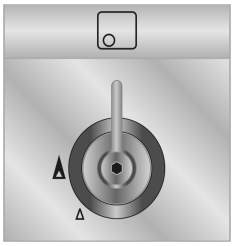
UPPER HEATING ELEMENT + GRILL ELEMENT: for grillin meat, toasting or browining dishes.
Recommended for large-sized items.

8.3 Grill energy regulator knob (only on some models)

3 Position the small oven thermostat knob on the symbol or .
Turn the variable grill knob clockwise to the desired position.

8.4 Hob burner command knob

5 The flame is lit by pressing the knob and turning it anticlockwise to minimum flame . To adjust the flame turn the knob between maximum () and minimum (). The burner goes out when the knob is returned to the position .



FRONT LEFT BURNER

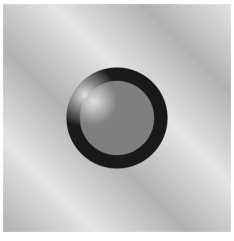
BACK LEFT BURNER

BACK RIGHT BURNER

FRONT RIGHT BURNER

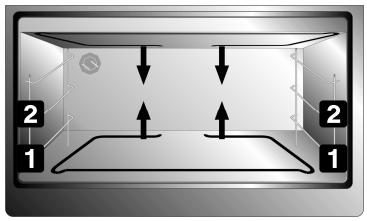
8.5 Thermostat indicator light

6 **7** When this light comes on, the oven is heating up.
When this light goes out, the preset heating temperature has been reached.
When the light flashes, the temperature inside the oven is steady.



9. COOKING FUNCTION

UPPER AND LOWER HEATING ELEMENT



Keep the oven door closed during cooking.

Ideal for all types of cooking, especially baking, fish, terrines and vegetables based dishes.
To ensure even heat distribution, we recommend you cook on one level only.
Preheating is recommended in particular when baking cakes and pizza.

How to cook?

Turn the small oven thermostat knob to between 50°C and 245°C

GRILL ELEMENT

UPPER HEATING ELEMENT + GRILL ELEMENT

Keep the oven door closed during grilling. Grilling with the door open could permanently damage the oven and affect safety of operation.

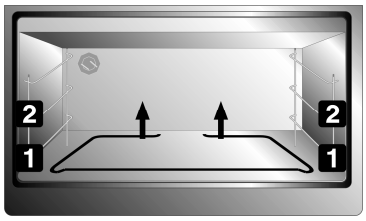
This cooking mode is recommended for cuts of meat (pork chops, sausages, etc.) which stay tender and juicy, and for toasting or for browning toppings on prepared dishes, preferably hot.

How to cook?

SMALL OVEN: Turn the small oven thermostat knob to the or symbol (depending on the amount of food to be cooked) and set the power using the grill energy regulator knob.
Cooking time must not exceed 30 minutes.

Cooking time depends on the thickness of the meat and not on its weight.

LOWER HEATING ELEMENT



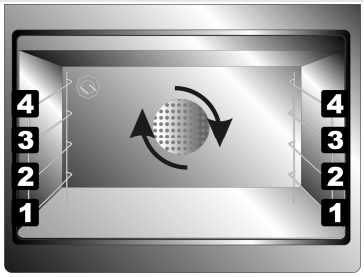
Keep the oven door closed during cooking.

This function is recommended when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is properly cooked.
Preheating is recommended in particular when baking cakes and pizza.

How to cook?

Set the small oven function knob on the symbol.

VENTILATED HEATING ELEMENT



Keep the oven door closed during cooking.

Dishes can be cooked on one or several shelves using the fan oven. The hot air circulation produces an even cooking temperature. Fan oven cooking is recommended for all types of dishes.

How to cook?

In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.

Turn the large oven thermostat knob to between 50°C and 245°C
Fan oven cooking generally requires lower temperature than conventional cooking.
The fan oven has even heating on all runner positions. This means that batches of the same food can be cooked in the oven at the same time.
However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.

10. USE OF THE OVEN

Before using the oven make sure that the display shows the symbol .

10.1 Warnings and general advice

Using the large oven for the first time, heat them to the maximum temperature (**245**°C) for as long as it takes to burn off any production oil residues which could give a nasty flavour to the food.
After a power cut, the oven display will flash intermittently and show 0:00. To adjust refer to paragraph "5. ELECTRONIC PROGRAMMER ".

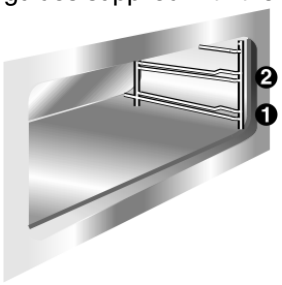
During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

10.2 Cooling system

The cooker is equipped with a cooling fan, which starts up either when the small oven is switched on or a few minutes after the large oven is switched on, depending on the oven in use.
Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.

10.3 How to use the grill

Food should be flavoured and basted with oil or melted butter before cooking. An oven dish should be used to contain the sauces. The food should be placed on the oven shelf which is positioned on one of the guides supplied with the different ovens, following the instructions below:

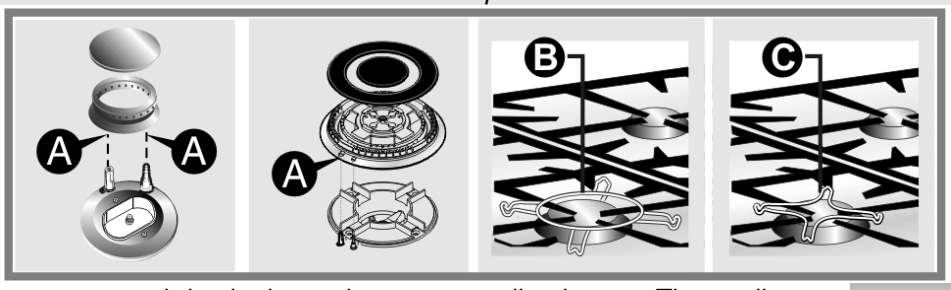


FOOD	GRILLE ON THE SHELF
Flat or thin meat	3
Rolled roast joints	2
Poultry	2

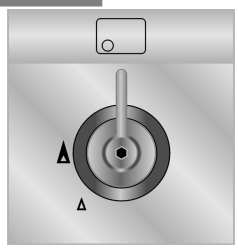
11. USE OF THE HOB

11.1 Lighting of the hob burners

*Before lighting the hob burners check that the flame caps are in the correct position and that their burner caps are in place, making sure that the holes **A** in the flame caps correspond to the spark plugs and thermocouples.*
*The optional grid **B** is for use with "woks" (Chinese pans).*
*To prevent deterioration of the hob we have equipped the cooker with a raised pan stand **C** to be placed underneath pans more than 26 cm in diameter.*
*The supplied reduction rest **C** is used also for small pans.*



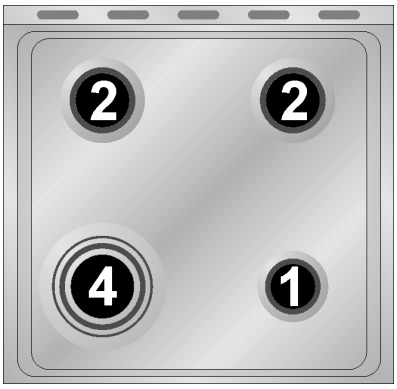
The drawing next to each knob shows the corresponding burner. The appliance has an electronic lighting device. Simply press and turn the knob anticlockwise to the minimum flame symbol Δ, until the flame is lit. Hold the knob down for a few seconds to allow the thermocouples to heat up. The burner may go out when the knob is released: this is because the thermocouple has not been sufficiently heated. Repeat the operation holding down the knob a little longer. This operation is not necessary for burners without thermocouples.



11.2 Practical advice for using the hob burners

For better use of the burners and lower gas consumption, use covered vessel that are proportional in size to the burner to prevent the flame from licking the sides (see paragraph "11.3 Diameter of the vessels to be used on each burner"). When water reaches the boiling point, lower the flame so that it doesn't overflow. To avoid burns or damage to the hob, all vessels or griddle plates must be placed within the perimeter of the hob. All vessels must have a flat and smooth bottom. When using fats or oils, be extremely careful that they don't overheat and catch fire.
If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

11.3 Diameter of the vessels to be used on each burner



BURNERS		Ø min. and max. (in cm)
1	Auxiliary	12-14
2	Semi rapid	16-24
4	Triple crown	18-26

12. CLEANING AND MAINTENANCE

CLEANING

Before any intervention, disconnect the power supply of the device.

12.1 Cleaning stainless steel

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

12.1.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

12.1.2 Food stains or residues

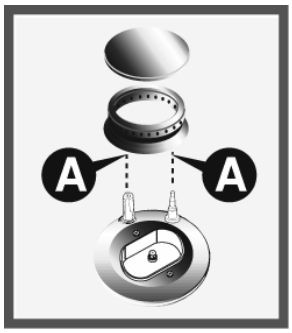
Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

12.2 Cleaning of the hob components

12.2.3 Grids

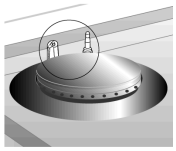
Remove the grids and clean them in warm water with a non-abrasive detergent, taking care to remove any encrustations. Replace them on the hob.
Continuous contact of the grids with the flame can cause the enamel near the hot areas to be altered. This is completely natural and does not compromise the functionality of the component.

12.2.4 Burner caps and flame cap crowns



The caps and flame-spreader crowns are extractable to facilitate cleaning. Wash them in hot water with non-abrasive detergent, taking care to remove any encrustations, and wait until they are **perfectly dry**.
WARNING: do not wash these components in the dishwasher.
Replace the flame-spreader crowns, checking that they are positioned in their housing with their respective caps, taking care that flame-spreader holes **A** correspond to the spark plugs and the thermocouples.

12.2.5 The spark plugs and thermocouples



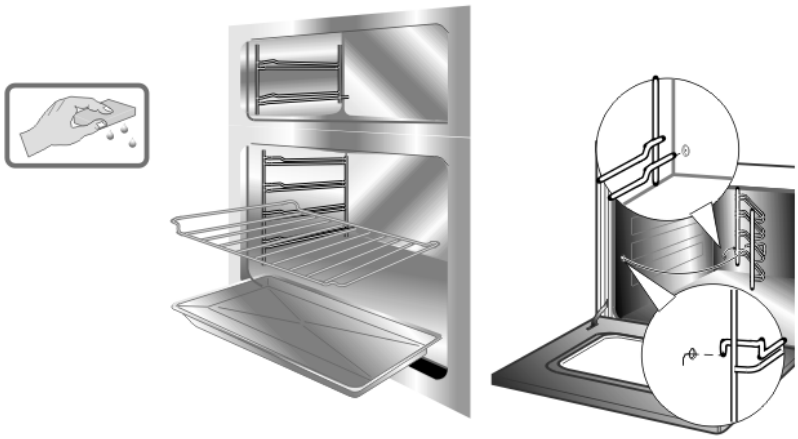
To function properly the spark plugs and thermocouples must always be clean (on the models which are equipped with them). Check them regularly and clean with a damp cloth if necessary. Any dry residues can be removed with a toothpick or a needle.

12.2.6 The burners

The burners can be left to soak in hot water and detergent.

12.3 Cleaning of the oven

For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.



- DO NOT USE A STEAM JET FOR CLEANING THE INSIDE OF THE OVEN.
- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.
- The oven should be operated at the maximum temperature for about 15/20 minutes after using specific products, to eliminate the residues deposited inside the oven.
- For easier cleaning, the door can be removed (see P. 12.6)

12.4 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.

When cleaning, the appliance must be dried thoroughly since detergent and water drips might damage its operation and appearance.

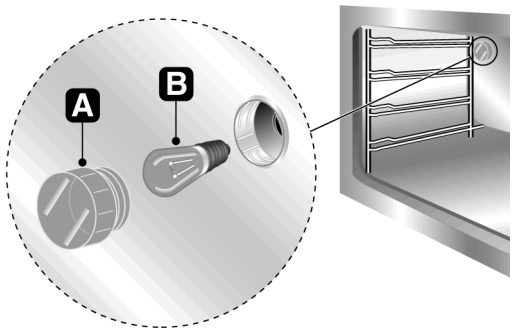
MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

Before any intervention, disconnect the power supply of the device.

12.5 Replacement of light bulb

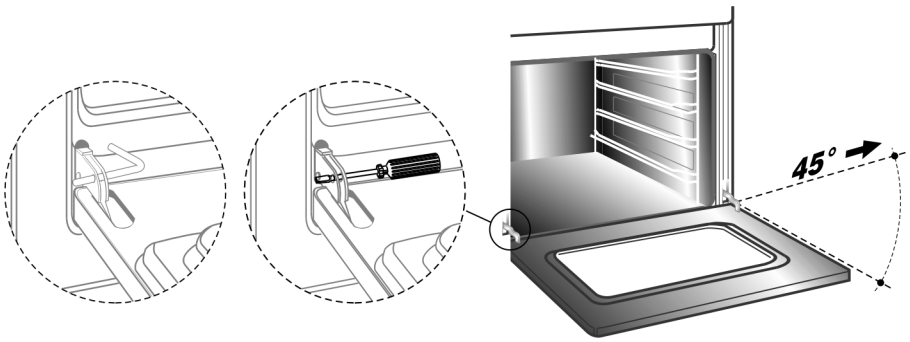
Remove the bulb protector **A** by turning anticlockwise and change bulb **B** with a similar one. Re-fit the bulb protector **A**.



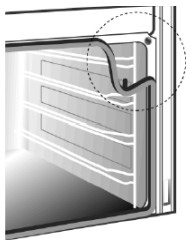
Only use oven bulbs (T 300°C).

12.6 Removing door (small oven)

Open the door completely and fit the pins (supplied) into the holes from the inside. Close the door to an angle of about 45°, lift it and remove it from its seat. To replace, fit the hinges into the grooves provided, then lower the door until it comes to rest and extract the pins. If the pins are lost, two screwdrivers can also be used.



12.7 Oven door seal



To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.
After cleaning, refit the seal with the longer side horizontal and insert the tabs into the appropriate holes starting from the top ones.

12.8 Lubrication of the taps

In time the taps may be difficult to turn or may be blocked. Clean them inside and replace the lubrication grease. **This operation should be carried out by a specialised technician.**

13. SOMETHING WRONG?

PROBLEM	POSSIBLE CAUSES	WHAT TO DO?
The oven doesn't work	- The oven is not wired in or switche on at the wall. - There is a power failure - An automatica cooking program has been set	- Switch on at the wall - Check power suplly - Set the programmer back to the off position
The results of cooking are unsatisfactory	- Insufficient pre-heating - Temperature is too high or too low - Wrong shelf position - Wrong type of dish - Temperature is incorrectly set - Cooking time is incorrect - Cooking function selector is wrongly positioned - The shelf or oven dish are not in the centre of the oven	- Counsult cooking guides - Centre the shelf or oven dish in the oven
The oven smokes	- The oven is dirty - Food has spilled over - Food (meat) is spitting excessively	- Clean the oven once cooking is finished. Let it cool first. - Use a larger dish - Reduce temperature setting
Steam and condensation settle on the food and the oven cavity	- The dish has been left inside the oven too long	- Leave dishes inside the oven no longer than 15 – 20 minutes after the cooking is completed
The timer keeps flashing	- There has been a power failure	- Reset the clock
The timer does not work	- Incorrect setting	- Check the instruction for timer

14. INSTALLATION

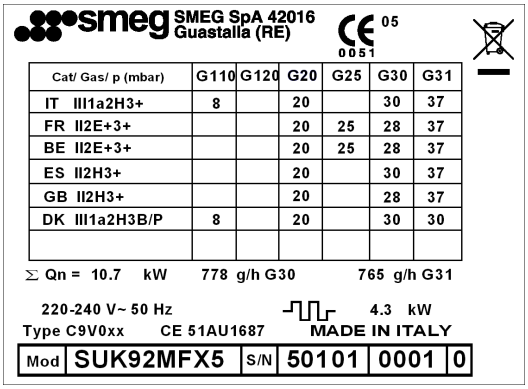
14.1 Technical information

Appliance type	See rating plate
Electrical connections	220 - 240V~ 50Hz / 220 - 240V 2~ / 380 - 415V 2N~
Required protection fuse for the oven	30 Amps
Hob rating	Gas
Oven rating	Electric
Maximum electrical power	5.38 kW
Small oven grilling rating	Electric
Small grill power	1.85 kW (230 V)
Large grill power	2.65 kW (230 V)
Ovens lightings	25 W (230 V)

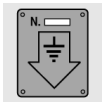
OVEN CAVITY DIMENSIONS	Large oven	Small oven
Height (cm)	34	17
Width (cm)	41	41
Depth (cm)	40	41
Internal volume (cm^2)	55760	28577

14.2 The rating plate

CHECK THAT THE VOLTAGE AND DIMENSIONING OF THE SUPPLY LINE CORRESPOND TO THE CHARACTERISTICS SHOWN ON THE PLATE FIXED TO THE REAR PROTECTIVE COVER OF THE APPLIANCE.
THIS PLATE MUST NEVER BE REMOVED.


smeg SMEG SpA 42016 Guastalla (RE)
CE 0051
Cat/ Gas/ p (mbar) G110 G120 G20 G25 G30 G31
IT III1a2H3+ 8 20 30 37
FR II2E+3+ 20 25 28 37
BE II2E+3+ 20 25 28 37
ES II2H3+ 20 30 37
GB II2H3+ 20 28 37
DK III1a2H3B/P 8 20 30 30
Σ Qn = 10.7 kW 778 g/h G30 765 g/h G31
220-240 V~ 50 Hz 4.3 kW
Type C9V0xx CE 51AU1687 MADE IN ITALY
Mod SUK92MFX5 S/N 50101 0001 0

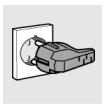
14.3 Electrical connection



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.

WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.

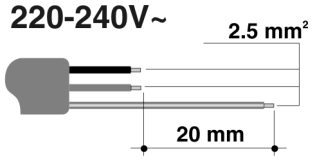
IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



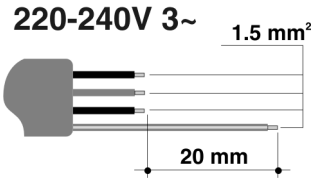
IF A PLUG AND SOCKET CONNECTION IS BEING USED MAKE SURE THAT THE PLUG AND SOCKET ARE COMPATIBLE. AVOID USE OF ADAPTERS AND SHUNTS AS THESE COULD CAUSE OVERHEATING AND RISK OF BURNS.

IF A FIXED CONNECTION IS BEING USED FIT POWER LINE WITH AN OMNIPOLAR CIRCUIT BREAKER WITH A CONTACT OPENING GAP EQUAL TO OR GREATER THAN **3 MM** IN AN EASILY ACCESSIBLE POSITION IN PROXIMITY TO THE OVEN.

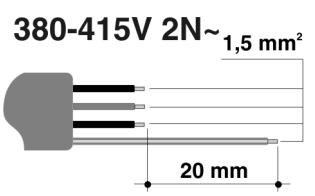
For operation on 220-240 V~: *use an H05RR-F or H05V2V2-F type three-core cable (3 x 2.5 mm²).*



For operation on 220-240 V 3~: *use an H05RR-F or H05V2V2-F type five-core cable (4 x 1.5 mm²).*



For operation on 380-415 V 2N~: *use an H05RR-F or H05V2V2-F type four-core cable (4 x 1.5 mm²).*

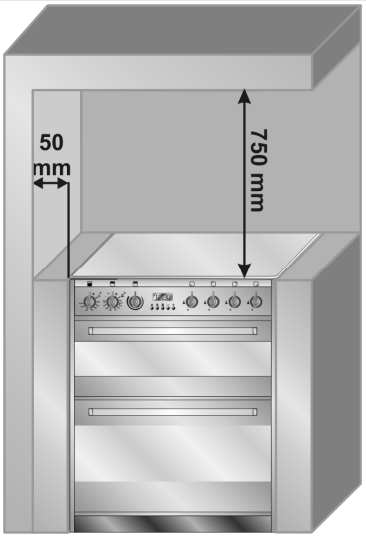


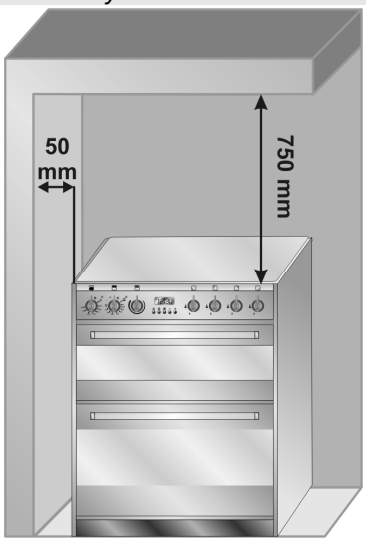
The cable end to be connected to the appliance must be provided with an earth wire (yellow-green) at least 20 mm longer.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.

14.4 Installation of the appliance

It is the law that all gas appliances are installed by ***competent persons****. Corgi gas installers are approved to work to safe and satisfactory standards. All gas installation, servicing and repair work must be in accordance with the gas safety regulations 1984 (installation and use) as amended 1990.*
It can be placed against walls higher than the hob, at a distance of at least 50 mm from the side of the appliance, as shown in the drawings A and B relating to the installation classes. Wall units or extractor hoods located above the hob must be at least 750 mm away from it.





14.4.1 Ventilation requirements

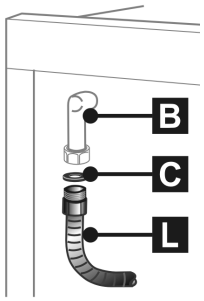
The appliance may only be installed in a permanently ventilated room as specified by the relevant regulations. The air flow into the room where the appliance is installed must be sufficient for proper gas combustion and room ventilation. The air vent, protected by gratings, must be of suitable size (see relevant regulations) and located so that they cannot be even partially obstructed.
The kitchen must be kept properly ventilated to disperse the heat and humidity produced by cooking processes: in particular, a window should be opened or the speed of any fans increased after prolonged use.

14.4.2 Combustion gas discharge

Combustion gases may be discharged by means of hoods connected to a natural draught chimney or a fan extraction system. An efficient extraction system requires precise planning by an authorised specialist and must comply with the distances and positions indicated by the regulations. After installation, the specialist must issue a certificate of compliance.

14.4.3 Connecting to natural and LPG gas (Please see connection diagram)

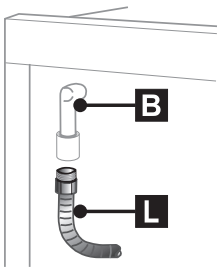
FOR THE GAS CONNECTION, SEE THE TYPE OF APPLIANCE SUPPLY TUBE



- **Free hexagonal connector**

Make the connection to the appliance using flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a ½" BSP internal thread. Please use seal **C** between the flexible connection **L** and the appliance supply tube **B**. When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges.

If connecting to LPG the bayonet hose must have red bands on it.



- **Smooth welded connector**

Make the connection to the appliance using a flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a ½" BSP internal thread. Always apply a suitable sealing substance (such as Teflon tape) between the flexible connection **L** and the appliance supply tube **B**. When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges.

If connecting to LPG the bayonet hose must have red bands on it.

15. ADAPTATION TO DIFFERENT TYPES OF GAS

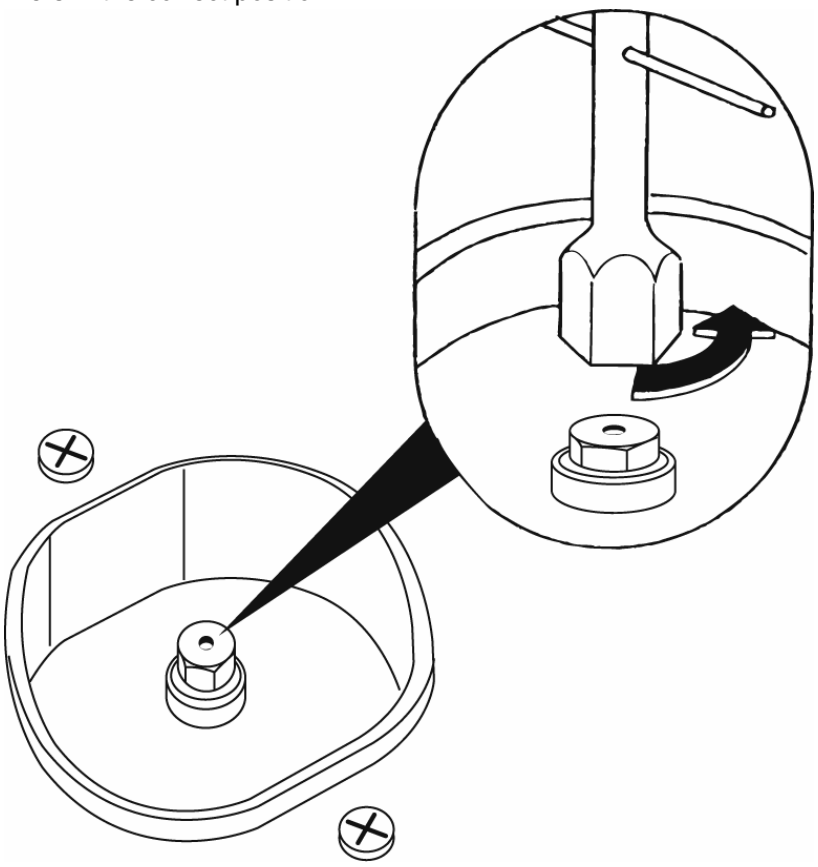
Before performing any cleaning or maintenance work, disconnect the appliance from the mains.

The cooker hob is preset for **natural gas G20** (2H) at a pressure of 20 mbar. In the case of operation with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below.

15.1 Replacement of nozzles on the hob

This operation requires no primary air regulation.

1. Extract the grids and remove all the caps and flame-spreader crowns;
2. unscrew the burner nozzles with a 7 mm socket wrench;
3. replace the nozzles according to the type of gas to be used and the description in paragraph "3.2 Burner and nozzle characteristics table".
4. Replace the burners in the correct position.

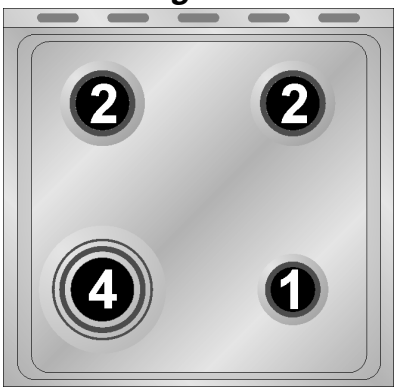


15.2 Burner and nozzle characteristics table

Burner	Rated heating capacity (kW)	LPG – G30/G31 28/37 mbar				
		Nozzle diameter 1/100 mm	By-pass mm 1/100	Reduced flowrate (W)	Flowrate g/h G30	Flowrate g/h G31
Auxiliary	1.0	50	30	350	73	71
Semi rapid	1.75	65	33	450	127	125
Triple crown	3.2	91	65	1500	233	229

Burner	Rated heating capacity (kW)	NATURAL GAS – G20 20 mbar	
		Nozzle diameter 1/100 mm	Reduced Flowrate (W)
Auxiliary	1.0	72	350
Semi rapid	1.75	97	450
Triple crown	3.5	133	1500

15.3 Arrangement of the burners on the hob



BURNERS

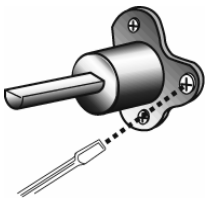
1. Auxiliary
2. Semi rapid
4. Triple crown

16. FINAL OPERATIONS

After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the grids.

Following adjustment to a gas other than the preset one, replace the gas adjustment label fixed to the appliance with the one corresponding to the new gas. This label is in the packet together with the nozzles.

16.1 Regulation of the hob burner minimum level for natural gas



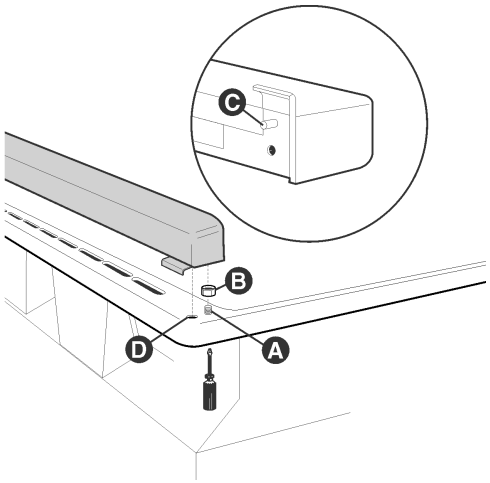
Light the burner and turn it to the minimum position Δ. Extract the gas tap knob and turn the adjustment screw at the side of the tap rod until the correct minimum flame is achieved.
Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps.

16.2 Regulation of the hob burner minimum level for LPG

In order to adjust the minimum with LPG, the screw at the side of the tap rod must be turned clockwise all the way.
The bypass diameters for each individual burner are shown in paragraph “15.2 Burner and nozzle characteristics table". Once the regulation has been completed, restore the seal on the by-passes using paint or similar materials.

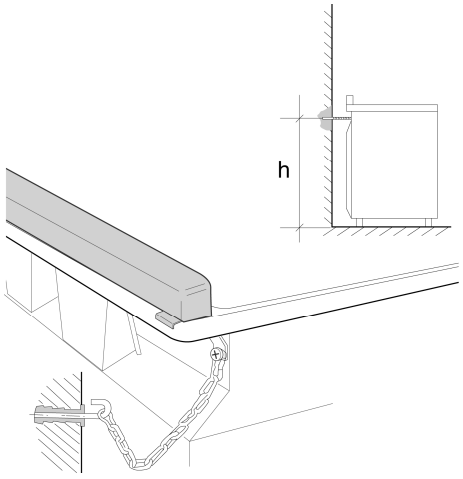
16.3 Mounting the rear top skirtboard

- Loosen nuts **B**.
- Position the skirt above the top, taking care to align pins **C** with holes **D**.
- Secure the skirt to the top by tightening screws **A**.
- **ALWAYS INSTALL THE REAR TOP SKIRTBOARD WHICH IS AN INTEGRAL PART OF THE APPLIANCE**



16.4 Wall fixing

- Stretch out the chain attached to the cooker horizontally so that the other end touches the wall.
- Mark the wall in the position where the hole is to be drilled.
- Drill the hole, insert a wall plug and attach the chain.
- Move the cooker up against the wall.



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